

**Table S1.** Values of TPC and TFC parameters found in the hydroethanolic extracts of citrus peels during different drying treatments.

Drying conditions	Lemon peel extract			Clementine peel extract		
	Time (h)	TPC (mg GAE·g <sup>-1</sup> )	TFC (mg QE·g <sup>-1</sup> )	Time (h)	TPC (mg GAE·g <sup>-1</sup> )	TFC (mg QE·g <sup>-1</sup> )
<b>Raw extract</b>	0	2.1 ± 0.4	30 ± 3	0	6.2 ± 0.8	40 ± 2
<b>Oven drying at 40 °C</b>	2	2.6 ± 0.4	28 ± 2	2	9 ± 1	43 ± 3
	4	1.1 ± 0.1	28 ± 2	4	4.6 ± 0.2	32 ± 3
	6	2.1 ± 0.2	30 ± 1	6	5.0 ± 0.4	41 ± 4
	24	1.0 ± 0.2	27 ± 1	24	10.6 ± 0.4	34 ± 1
	48	1.8 ± 0.3	27 ± 1	48	8.1 ± 0.1	34 ± 2
	72	2.8 ± 0.3	25 ± 1	72	6.0 ± 0.4	34 ± 3
<b>Oven drying at 60 °C</b>	2	2.1 ± 0.2	30 ± 3	2	8 ± 1	39 ± 4
	4	2.4 ± 0.3	23 ± 1	4	1.9 ± 0.4	35 ± 2
	6	1.8 ± 0.3	29.2 ± 0.5	6	2.9 ± 0.3	33 ± 3
	24	2.2 ± 0.2	27 ± 3	29	6 ± 1	34 ± 2
<b>Vacuum-drying at 40 °C</b>	2	2.6 ± 0.4	28.5 ± 0.7	2	12.4 ± 0.5	40 ± 3
	4	1.1 ± 0.1	29 ± 1	4	8 ± 1	37 ± 3
	6	2.1 ± 0.2	30 ± 1	7	5 ± 1	39 ± 3
<b>Vacuum-drying at 60 °C</b>	1	1.7 ± 0.1	28 ± 2	2	5 ± 1	38 ± 1
	2	1.8 ± 0.2	34 ± 1	4	4 ± 1	37 ± 3
	4	2.1 ± 0.2	33 ± 2	6	5.9 ± 0.5	36 ± 2

**Table S2.** Values of TPC, TFC and DPPH parameters determined in hydroethanolic extracts of citrus peels preserved at room temperature (control) and frozen.

Storage conditions	Time (days)	Lemon peel extract			Clementine peel extract		
		TPC (mg GAE·g <sup>-1</sup> )	TFC (mg QE·g <sup>-1</sup> )	DPPH (mg·g <sup>-1</sup> )	TPC (mg GAE·g <sup>-1</sup> )	TFC (mg QE·g <sup>-1</sup> )	DPPH (mg·g <sup>-1</sup> )
<b>Raw extract</b>	0	2.1 ± 0.4	30 ± 3	0.61 ± 0.08	6.2 ± 0.8	40 ± 2	0.95 ± 0.03
<b>Control extract (20 °C)</b>							
	3	2.7 ± 0.1	34.2 ± 0.3	0.61 ± 0.01	4.9 ± 0.1	33.1 ± 0.4	1.1 ± 0.1
	7	2.5 ± 0.2	36.3 ± 0.9	0.95 ± 0.03	3.0 ± 0.1	28 ± 2	1.6 ± 0.1
	15	2.0 ± 0.1	38 ± 1	0.72 ± 0.02	3.6 ± 0.2	33 ± 3	1.25 ± 0.03
	28	2.0 ± 0.2	36.3 ± 0.8	0.67 ± 0.01	2.5 ± 0.1	37 ± 2	1.05 ± 0.08
	51	2.3 ± 0.2	33 ± 2	0.38 ± 0.01	3.2 ± 0.1	35 ± 1	1.1 ± 0.1
	65	2.5 ± 0.4	35.8 ± 0.9	0.61 ± 0.02	3.7 ± 0.2	34 ± 1	1.27 ± 0.03
	90	2.6 ± 0.3	38 ± 1	0.60 ± 0.01	3.5 ± 0.2	31 ± 1	1.47 ± 0.07
<b>Frozen extract (- 20 °C)</b>							
	3	2.8 ± 0.1	33.3 ± 0.6	0.75 ± 0.01	5.0 ± 0.1	32.6 ± 0.5	1.1 ± 0.1
	7	2.9 ± 0.1	34 ± 1	0.52 ± 0.02	4.7 ± 0.1	28 ± 2	1.81 ± 0.01
	15	2.5 ± 0.1	34 ± 1	0.59 ± 0.04	4.8 ± 0.2	32 ± 2	1.21 ± 0.04
	28	2.5 ± 0.2	32.1 ± 0.5	0.57 ± 0.01	5.3 ± 0.2	36 ± 2	1.2 ± 0.1
	51	1.9 ± 0.3	31 ± 1	0.23 ± 0.02	5.8 ± 0.1	35 ± 1	1.10 ± 0.08
	65	2.3 ± 0.1	34 ± 3	0.43 ± 0.01	6.1 ± 0.3	34 ± 1	0.76 ± 0.04
	90	3.1 ± 0.3	37 ± 2	0.62 ± 0.05	5.9 ± 0.4	36 ± 1	1.32 ± 0.04